



Bright Broccoli Slaw

Makes: 50 Servings

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Ingredients	Weight	Measure
Broccoli slaw	3 3/4 lb	
Ramen noodles	15 oz	
Red onion, very finely diced		1 1/4 cup
Dried Cranberries		4 cup
Olive oil		1/2 cup 2

White wine vinegar	1 1/4 cup
Pineapple juice	2 cups
Granulated sugar	2 1/2 Tbsp
Granulated garlic	2 1/2 tsp
Granulated onion	2 1/2 tsp
Black pepper, ground	1 1/4 tsp

Directions

1. Combine oil, vinegar, pineapple juice and seasonings in bowl and whisk together to prepare dressing.

2. Add very finely diced onion and dried cranberries to dressing. Set aside and marinate for at least 1 hour.

3. Crush ramen noodles into small pieces. Discard seasoning package!

4. Combine broccoli slaw and ramen noodles. Add dressing and toss to combine.

Source: Winter Hill Community School (Recipes for Healthy Kids Competition)